Betty Crocker's Festive Fixin's with a Foreign Flair

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EASY YEAST RECIPES ON BACK
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FLEISCHMANN'S YEAST

You can be sure that your yeast breads will turn out high, light and delicious every time with Fleischmann's high-rising yeast. It's *extra* active.

Dear Friend,

Season your holiday parties with a bit of foreign flavor! Serve Festive Fixin's inspired by Christmas customs around the world — in France, Germany, Italy, Scandinavia and the British Isles. You'll enjoy these "Kitchen-tested" recipes, adapted from traditional foreign bakings for practical American home use.

Merry Christmas, Betty Crocker

P.S. To measure flour, dip nested dry measuring cups into flour, level off with straight-edged spatula.

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YOU AND YOUR YEAST

Some handy tips

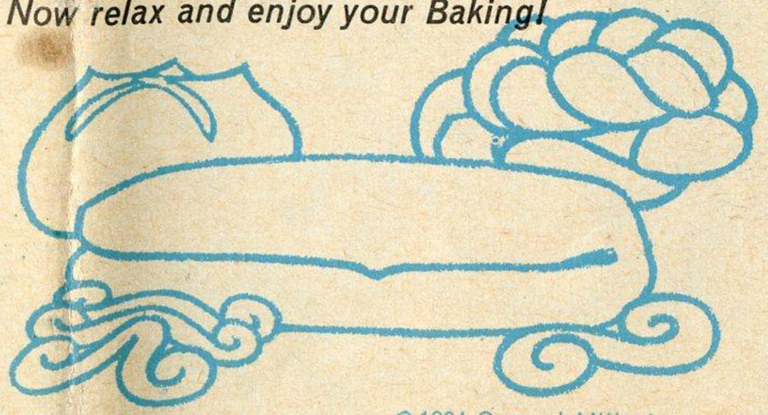
Yeast works best when dissolved in warm water 105° to 115°F. Water at this temperature feels warm but not hot when tested on the inside of your wrist.

To dissolve yeast easily let it settle for a few seconds in the warm water before you stir.

Yeast dough needs a warm place in which to rise. Set the covered dough near but not on a range or radiator . . . or in an unlighted oven with a large pan of hot water on the shelf beneath the bowl of dough.

The "two finger test" tells you when the dough has risen enough. When the dough looks double in size, just press two fingers deeply into it for a second. If a deep dent remains, the dough is ready for the next step. If the dent fills up, let the dough rise a little longer.

Now relax and enjoy your Baking!



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ITALY

Flower and holly filled homes are the center of Christmas activity in Italy. Della Robbia Pie is inspired by Italy's gift to the world . . . the dazzling fifteenth century Della Robbia wreaths. An appetizing combination of apples, maraschino cherries (maraschino cherries also originated in Italy!), nuts and dates makes Della Robbia Pie a festive conversation piece.

Panettone, originally a holiday bread, is now a year-round treat since its "discovery" by GI's during World War II. Italian panettones vary among regions but this golden-like bread is flavored with anise and fruited with citron and raisins.

DELLA ROBBIA PIE

Festive fruit-jeweled apple pie

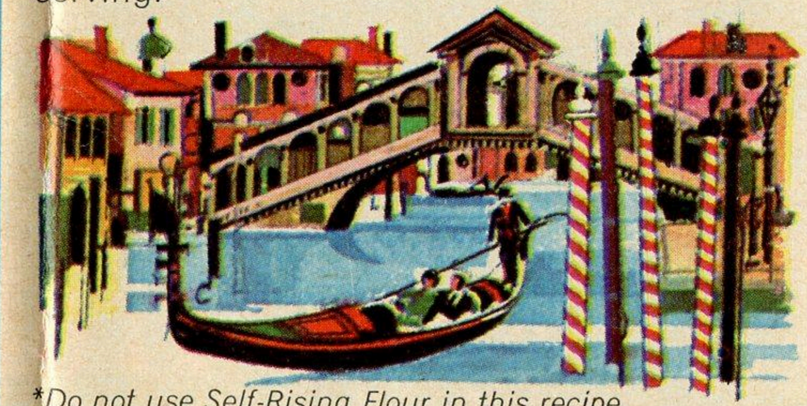
Pastry for Two-crust 9″ Pie (below)
4 cups pared and diced tart apples
¼ cup lemon juice
½ cup dates, cut in pieces
½ cup maraschino cherries, quartered
½ cup coarsely chopped walnuts
¾ cup sugar
¼ cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
¼ tsp. salt
¼ cup cream (20% butterfat)
Della Robbia Wreath (below)

Heat oven to 425° (hot). Mix apples and lemon juice. Add remaining ingredients, except wreath, and mix well. Pour into pastry-lined pan. Cover with top crust which has slits cut in it. Seal and flute. Cover edge with 1½″ strip of aluminum foil during part of baking time to prevent excessive browning. Bake *50 to 60 min.* Serve garnished with Della Robbia Wreath.

PASTRY FOR TWO-CRUST 9″ PIE

Measure 2 cups flour*, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA and 1 tsp. salt into bowl and mix. Cut in ⅔ cup plus 2 tbsp. hydrogenated shortening thoroughly. Sprinkle with ¼ cup water, a tbsp. at a time; mix. (Few drops of water may be added.**) Gather into ball and divide in half. Roll out on lightly floured cloth-covered board 1″ larger than inverted 9″ pie pan. Ease into pan.

Della Robbia Wreath—apples and pears molded from *processed* cheese and "blushed" with red sugar, green and red maraschino cherries and dates form a wreath on top of pie. Arrange wreath on plate; cover with SARAN WRAP and refrigerate until just just before serving.



**Do not use Self-Rising Flour in this recipe.*
***Doughs made with GOLD MEDAL WONDRA may look and feel different. Work until it holds together.*

PANETTONE

Our version of Italy's famous bread

2 pkg. FLEISCHMANN'S ACTIVE DRY YEAST
½ cup warm water (105 to 115°)
½ cup milk, scalded then cooled
½ cup sugar
1 tsp. salt
2 eggs
½ cup soft butter or margarine
4½ to 5 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
½ cup raisins
½ cup cut-up citron
1 tbsp. anise seeds
2 tbsp. pine nuts, if desired
1 egg
1 tbsp. water

Dissolve yeast in water; stir in milk, sugar and salt. Mix in 2 eggs, butter and half of flour until smooth. Add remaining flour, fruit, anise seeds and nuts; mix. Turn onto lightly floured board; knead until smooth and blistered, about 5 min. Place in greased bowl, turning once to bring greased side up. Cover with SARAN WRAP. Let rise in warm place (85°) until double in bulk, 1½ to 2 hr.

Punch down, round up and let rise until almost double, 30 to 45 min. Divide into 2 parts; form each part into a round ball. Place on opposite corners of a greased baking sheet. With sharp knife cut a cross ½″ deep on top of each round. Let rise until double in bulk, about 1 hr. Beat one egg with 1 tbsp. water; brush tops of rounds. *Heat oven to 350°* (mod.). Bake *35 to 45 min. *Do not use Self-Rising Flour in this recipe.*

scandinavia

"Little people" visit all the Scandinavian countries to give gifts during the holiday season. St. Lucia Crown, a proud high saffron bread, would be an excellent gift in the holiday mood. Golden-sweet and fruited, it's topped with twinkling candles. Our Lucia Crown is inspired by the enchanting crown of lingonberry leaves and lighted candles worn each year by the eldest daughter of a Swedish family, in celebration of St. Lucia's Day. She serves the Lucia Saffron Buns to her family early in the morning with coffee. The scrolled Lucia Saffron Buns and the wig-shaped Vicar's Hair are traditional shapes for saffron buns.

SAINT LUCIA CROWN

Inspired by an old Swedish custom

2 pkg. FLEISCHMANN'S ACTIVE DRY YEAST
½ cup warm water (105 to 115°)
½ cup lukewarm milk, scalded, then cooled
pinch saffron, crushed (1/16 to ⅛ tsp.)*
½ cup sugar
1 tsp. salt
2 eggs, beaten
¼ cup soft butter or margarine
4½ to 5 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA**
½ cup chopped citron
¼ cup chopped blanched almonds
1 tbsp. grated lemon rind
Confectioners' Sugar Icing (below)
green and red candied cherries

In large mixing bowl, dissolve yeast in water. Stir saffron into milk; add milk, sugar, salt, eggs, butter and half of flour to yeast; mix until smooth. Mix in citron, almonds, lemon rind and enough remaining flour to handle easily. Turn onto lightly floured cloth-covered board; knead until smooth, about 10 min.

Round up in greased bowl, bringing greased side up. Cover with SARAN WRAP and let rise in warm place (85°) until double, about 1½ hrs. Punch down; cut off; reserve ⅓ of dough for top braid. Divide remaining dough into thirds; shape each into a roll, 25" long. Place rolled lengths on greased baking sheet; braid. Shape braid into a circle, pinching ends to seal. Divide and shape remaining dough into 3 rolls, 16" long. Place on greased baking sheet; braid. Shape braid into a circle, pinching ends to seal. Cover with SARAN WRAP and let rise until double, about 45 min.

Heat oven to 375° (quick mod.). Bake *20 to 25 min.* When cool, make holes in small braid for candles. Drizzle with Confectioners' Sugar Icing and garnish with candied cherry halves. Insert candles in prepared holes. Place small braid on top of large braid.

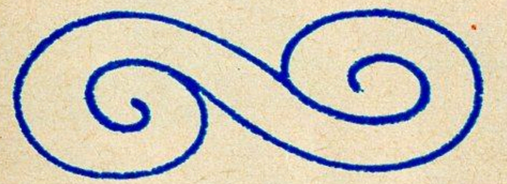
Confectioners' Sugar Icing: Blend 1 cup sifted confectioners' sugar with about 1 tbsp. water. If frosting seems too stiff, add a few additional drops of water.

**Two or three drops of McCORMICK-SCHILLING yellow food coloring may be added to milk instead of saffron.*
***Do not use Self-Rising Flour in this recipe.*

LUCIA SAFFRON BUNS

Served in Sweden on December 13th

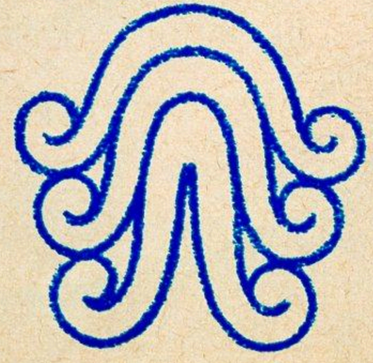
Follow directions for St. Lucia Crown except—when ready to shape, cut off a piece of dough about the size of an egg. Shape into a roll, 15" long. Form as shown. Place on greased baking sheet; cover and let rise until double, about 45 min. *Heat oven to 375°* (quick mod.), and bake *15 min. Makes 1 to 1½ doz. buns.*



VICAR'S HAIR

Old-fashioned "wig-shaped" buns

Follow directions for St. Lucia Crown except—when ready to shape, cut off 3 pieces of dough, each about the size of a walnut. Shape each into a roll, 12" long. Form as shown and proceed as for Lucia Buns.



MAZARINE TORTE

Continental dessert deluxe

1⅓ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
1 tsp. baking powder
⅓ cup sugar
½ cup butter
1 egg
½ cup raspberry jam
Filling (below)
Frosting (below)

Heat oven to 350° (mod.). Grease a round layer pan, 9x1½". (For ease in removing torte from pan, a pan with a removable bottom may be used.) Blend dry ingredients; mix in butter and egg until all flour is moistened. Press dough evenly on bottom and sides of pan. Spread ¼ cup of the jam over dough. Chill covered with SARAN WRAP while preparing Filling.

FILLING

½ cup butter
⅔ cup sugar
½ tsp. almond extract
2 eggs
1 cup blanched almonds, ground or finely chopped

Cream butter and sugar; stir in almonds and extract. Add eggs, one at a time, beating well after each addition. Spoon filling over jam. Bake *about 50 min.* Cool torte in pan; carefully remove from pan. Spread remaining ¼ cup jam over top. Drizzle with Frosting. *Makes 10 servings.*

Frosting: Mix ½ cup sifted confectioners' sugar, and 2 tsp. lemon juice until smooth.

**If you use Self-Rising Flour, omit baking powder.*

JAM STICKS

Like a Swedish child's cookie treat

1½ cups confectioners' sugar
1 cup butter
1 egg
1 tsp. McCORMICK-SCHILLING vanilla
½ tsp. almond extract
2½ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
1 tsp. soda
1 tsp. cream of tartar
3 tbsp. jam
Confectioners' Sugar Frosting (below)

Cream sugar and butter. Mix in egg and flavorings. Stir together dry ingredients and mix into sugar-egg mixture. If dough is too soft to handle, it may be refrigerated wrapped in SARAN WRAP for about an hr. *Heat oven to 375°* (quick mod.). Divide dough into 18 equal pieces; form each piece into a rectangle, 6x1″, on lightly greased baking sheet. Press a clean pencil in the center of each to form a depression. Spread ½ tsp. jam in each depression. Bake *about 8 min.* Cool on baking sheet for 2 min.; carefully move sticks to wire racks. When cool, drizzle with frosting. *Makes 18 jam sticks.*

Confectioners' Sugar Frosting: Mix 2 cups sifted confectioners' sugar and about 2 tbsp. milk.

Note: Jam Sticks may be cut diagonally into 1″ slices while warm.

**With Self-Rising Flour, omit soda and cream of tartar.*

BERLINERKRANSER

Little holiday wreaths from Norway

1½ cups soft shortening (half butter)
1 cup sugar
2 tsp. grated orange rind
2 eggs
4 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
1 egg white
2 tbsp. sugar
red candied cherries, cut up
green citron, cut up

Mix shortening, 1 cup sugar, rind and eggs thoroughly. Stir in flour. Chill dough wrapped in SARAN WRAP. *Heat oven to 400°* (mod. hot).

Break off small pieces of dough and roll to pencil size, about 6″ long and ¼″ thick. (If rich dough splits apart or seems crumbly, let it warm or work in a few drops of liquid until the dough sticks together.)

Form each piece into a circle, bringing one end over and through in a single knot. Leave ½″ on each side. Place on ungreased baking sheet.

Beat egg white until frothy; gradually beat in 2 tbsp. sugar; brush tops with this meringue. Press bits of red candied cherries and green citron on cookie to decorate. Bake *10 to 12 min.*, or until set but not brown. *Makes about 6 doz. 2″ cookies.*

**You may use Self-Rising Flour in this recipe.*

Other cookies pages 7, 17, 18-22.

France

"Bûche de Nöel" is a luscious cake decorated as a yule log and traditionally served as dessert at "Le Réveillon" or midnight feast after Christmas Eve mass. For days, the women of the family lavish care on preparations for this feast. Great roasts! Delicate pâtés! Bounteous salads! And then the pièce de résistance . . . "Bûche de Nöel," its rich layers filled and frosted with French Silk Frosting and the ends covered with subtle mocha to form the yule log. C'est magnifique . . . yours to enjoy now and all through the year. The cherry tarts have a French look. Flaky pastry rounds are ringed with decorative miniature cream puffs to form the tart for the baked-in cherry filling.

BÛCHE de NOËL

French Yule Log cake for Christmas Eve

2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
1⅓ cups sugar
2½ tsp. baking powder
¾ tsp. salt
1½ tsp. imitation rum extract
⅔ cup shortening (half butter)
1 cup milk
6 egg yolks
French Silk Frosting (below)
Mocha Icing (below)

Heat oven to 350° (mod.). Grease and flour a loaf pan, 9x5x3". Mix dry ingredients in large mixer bowl; blend in rum flavoring, shortening, milk and egg yolks. Beat 3 min., medium speed on mixer or 450 vigorous strokes by hand. Pour batter into prepared pan. Bake *65 to 70 min.*, or until toothpick inserted in center comes out clean. Cool 10 min. in pan; turn onto rack to cool completely.

Trim off edges and top of cake to make a rounded log shape; save trimmings. Cut cake into 4 lengthwise layers. Reassemble log with French Silk Frosting between the layers. With some of the trimmings, make a "branch", 3" long and 1" in diameter; place on top of log with some of the frosting. Frost ends of the log and the "branch" with the Mocha Icing; with a fork make markings on the ends of the log. Spread the remaining French Silk Frosting on the top and sides of the log, rounding it as spread. With a fork make markings lengthwise through frosting to resemble bark. Garnish with pistachio nuts, green icing or gumdrop leaves to resemble a vine on the log, if desired.

French Silk Frosting: In mixer bowl beat 4 cups sifted confectioners' sugar, 1 cup soft butter, 1 egg, 3 sq. unsweetened chocolate (3 oz.), melted and cooled, and 1 tsp. vanilla until smooth and fluffy.

Mocha Icing: Stir together 1 cup sifted confectioners' sugar and 1 tsp. powdered instant coffee which has been dissolved in 1 tbsp. hot water. Add a few drops more water, if necessary, to make spreading consistency.

**Do not use Self-Rising Flour in this recipe.*

CHERRY PUFF TARTS

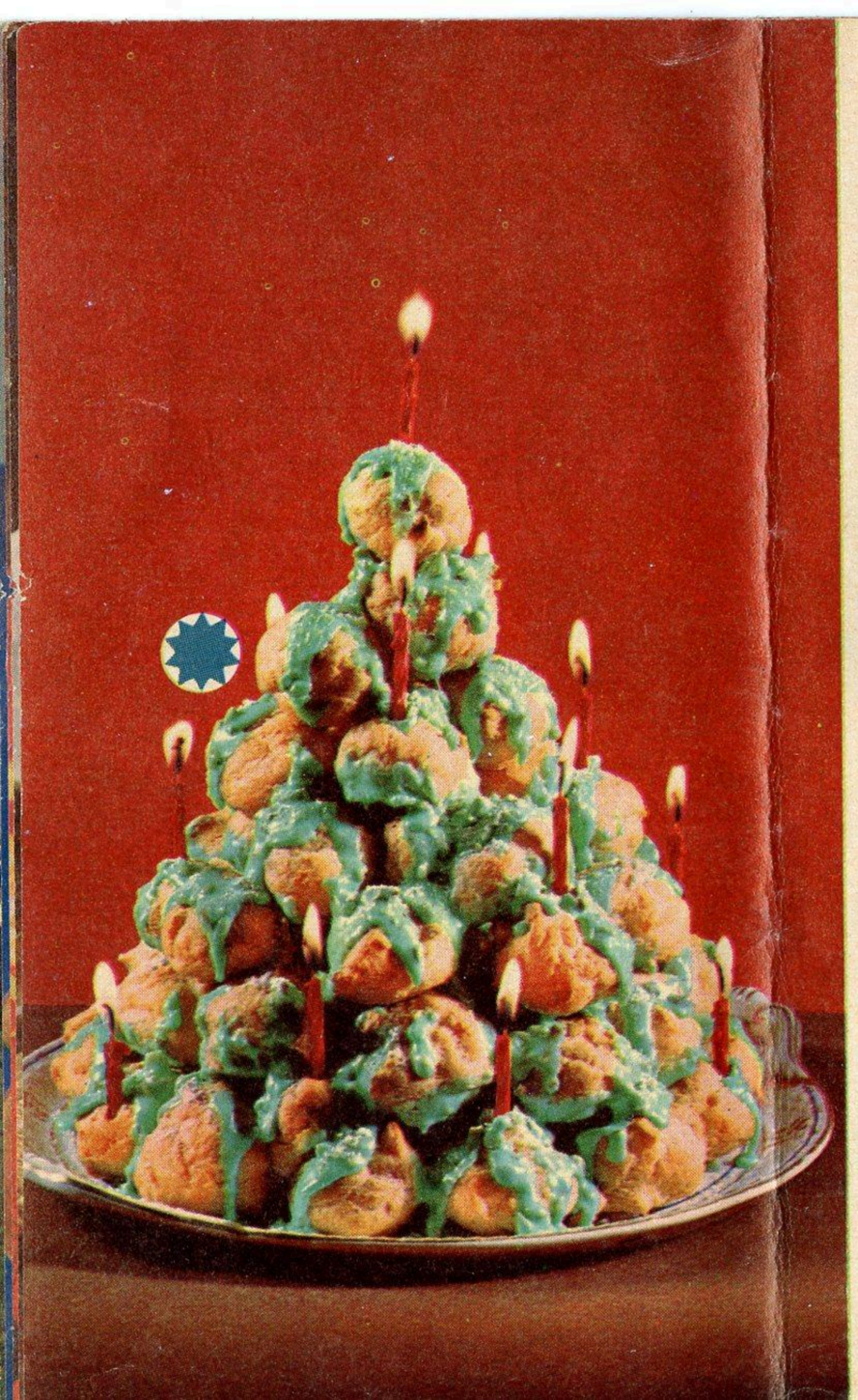
Petite, elegant, holiday-gay

1 cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
½ cup butter
2 tbsp. water
½ cup butter
1 cup water
2 tsp. almond extract
1 cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
3 eggs
1 can (1 lb. 5 oz.) cherry pie filling

Heat oven to 400° (mod. hot). Measure 1 cup flour into bowl; cut in ½ cup butter. Sprinkle with 2 tbsp. water and mix with fork. Divide dough into 6 equal pieces. Pat each piece into a 4½" round on an ungreased baking sheet.

In saucepan bring ½ cup butter and 1 cup water to rolling boil. Remove from heat; stir in almond extract and 1 cup flour. When smooth and thick add one egg at a time, beating well after each addition until smooth. Drop small amounts of batter from teaspoon to form an edge around each round. (A large star-pointed pastry tube may be used to form this edge.) Bake *30 min.;* quickly spoon cherry pie filling into each tart. Bake an *additional 10 min.*, or until puff edge is done. Cool. Tarts may be served with whipped cream or ice cream. *Makes 6 servings.*

**Do not use Self-Rising Flour in this recipe.*



CREAM PUFF CHRISTMAS TREE

Glamorous as Croquembouche—

PUFFS

- 1¼ cups water
- ⅔ cup butter
- 1¼ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- 5 eggs

FROSTING

- 3 cups sifted confectioners' sugar
- ¾ cup roasted diced almonds
- ¼ to ⅓ cup cream (20% butterfat)
- McCORMICK-SCHILLING green food coloring

FILLING

- 2½ cups whipping cream
- ⅓ cup confectioners' sugar
- 1 to 2 tsp. rum flavoring

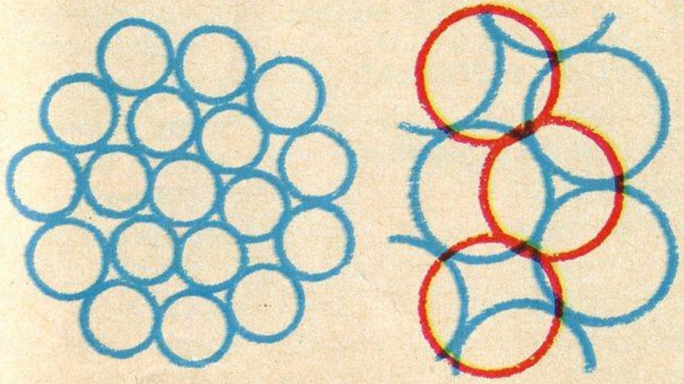
confectioners' sugar

small birthday candles

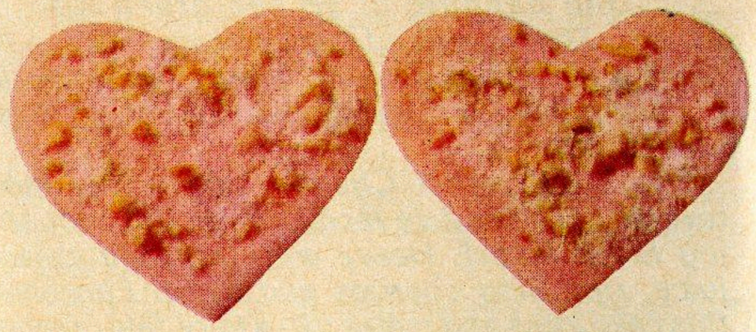
Heat oven to 400° (mod. hot). Heat water and butter to rolling boil in saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball. Remove from heat. Beat in eggs thoroughly, 1 at a time. Beat until smooth. Drop teaspoonfuls of batter about 2″ apart onto ungreased baking sheet. Bake *35 to 40 min.*, or until puffed, golden brown and dry. Allow to cool thoroughly. *Makes about 55 puffs.*

Beat whipping cream until it begins to thicken; add sugar gradually. When stiff, fold in the rum. Make small slit in each of the puffs with a knife; then puncture with a pastry tube tip. With a pastry tube fill the puffs with the whipped cream. Refrigerate filled puffs until ready to use. Cut a 9″ circle of aluminum foil; place on a plate.

Mix confectioners' sugar and almonds; add cream gradually until frosting is medium consistency. Tint light green with food coloring. Dip bottom of each puff in frosting; place about 11 puffs around outside edge of the foil circle, 6 in the next row inside and 1 in the center. Dip bottom of puffs in frosting and place a second row of puffs on top of the first, between the two outside rows (this row illustrated in red). Fill the center for support and build up the cone with each layer of puffs started closer to the center. Place one puff on the very top. Drizzle some of the frosting on the outside of the cone tree. Sprinkle with sugar. The tree may be covered with SARAN WRAP and refrigerated for several hours before serving, or it may be served immediately. Small candles may be put right into the puffs and lit for special effect. To serve, use several forks to separate puffs and place 3 or 4 on a plate.



**Self-Rising Flour may be used in this recipe.*



PETTICOAT TAILS

Freely translated from the French

- 1 cup butter
- 1 cup sugar
- 1 egg
- 2¾ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- ⅛ tsp. salt
- 2 tsp. rose water**
- McCORMICK-SCHILLING red and yellow food coloring
- 1 tsp. almond extract
- Sugar-nut Topping or Confectioners' Sugar Icing (below)

Cream butter and sugar; add egg and mix well. Stir together flour and salt; mix into creamed mixture. Divide in half. To one half, add the rose water and red food coloring. Mix well. To the remaining half, add the almond extract and yellow food coloring. Mix well.

Heat oven to 375° (quick mod.). Roll dough ⅛" thick on well floured cloth-covered board. Cut into desired shapes such as geese, birds, hearts or flowers. Place on ungreased baking sheet. Bake *6 to 8 min.* Cookies may be sprinkled with Sugar-nut Topping before baking or may be decorated with Confectioners' Sugar Icing when cool. *Makes about 5 doz.*

Sugar-nut Topping: Mix 6 tbsp. finely chopped nuts with ¼ cup granulated sugar. Sprinkle over cookies before baking.

Confectioners' Sugar Icing: Blend 2 cups sifted confectioners' sugar, 1 tsp. vanilla and 2 to 3 tbsp. cream, adding cream by small amounts. Stir in food coloring.

**Do not use Self-Rising Flour in this recipe.*
***Purchase at drugstore.*

GNOCCHI

Italian appetizer loved by the French

- 6 unbaked tart shells (below)
- ½ cup water
- ¼ cup butter or margarine
- ½ cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- 2 eggs
- 6 cups boiling water
- 1 tbsp. salt
- Cream Sauce (below)
- 1 cup grated Swiss or Gruyere cheese (about ¼ lb.)

Heat oven to 425° (hot). Heat water and butter to rolling boil in saucepan. Add flour all at once. Stir vigorously until mixture forms a ball. Remove from heat. Beat in eggs thoroughly, 1 at a time. Beat until smooth. Add the salt to the 6 cups boiling water. Drop rounded half teaspoonfuls of batter into water. Cook about 4 min. until puffy. Drain on absorbent paper. Divide puffs among the 6 individual tart shells. Cover with Cream Sauce; top with cheese. Bake until cheese is melted and lightly browned, *about 20 min. 6 servings.*

Tart Shells: Mix 1½ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA* and ¾ tsp. salt. Cut in ½ cup plus 2 tbsp. hydrogenated shortening. Sprinkle with 3 tbsp. water; mix. (Few drops water may be added.) Gather into a ball. Divide in 6 parts; roll out each on lightly floured, cloth-covered board until 1" larger than inverted individual pie pans. Line pie pans with pastry. Trim; fold pastry under, even with pan. Flute.

Cream Sauce: Melt ¼ cup butter over low heat in heavy saucepan. Blend in ¼ cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA and ½ tsp. salt. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in 2 cups light cream. Bring to boil, stirring constantly. Boil 1 min.

Note: For a main dish, place puffs, Cream Sauce and cheese into a 9" unbaked pie shell made with 1 cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*, ½ tsp. salt, ⅓ cup plus 1 tbsp. hydrogenated shortening, and 2 tbsp. water.

**Do not use Self-Rising Flour in this recipe.*

Other cookies pages 11, 17, 18-22.

festive fixin's with a German flair

In Germany, Christmas is heralded by the hanging of an evergreen Advent wreath. The women of each community (or region) pride themselves on a very, very special holiday baking. Fruited Stollen is one of these specialities.

The Black Forest Cherry Torte is the most revered of the festive recipes from the enchanting Black Forest. Heavy with whipped cream, juicy, ripe Bing cherries and sweet chocolate, this cake looks and tastes like a fairy-tale creation . . . maybe from Hansel and Gretel! Or maybe from St. Nicholas' magical pack of gifts!

STOLLEN

Made the modern easy way

1 pkg. FLEISCHMANN'S ACTIVE DRY YEAST
¾ cup warm water (105 to 115°)
½ cup sugar
½ tsp. salt
3 whole eggs
1 egg yolk (reserve white)
½ cup soft butter or margarine
3½ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
½ cup chopped blanched almonds
¼ cup cut-up citron
¼ cup cut-up candied cherries, if desired (not traditional)
¼ cup raisins
1 tbsp. grated lemon rind
Quick White Frosting (below)

In mixer bowl, dissolve yeast in water. Add sugar, salt, eggs, egg yolk, butter and half of

flour. Beat 10 min., medium speed on mixer or by hand. Scrape sides and bottom of bowl frequently. With spoon blend in remaining flour, nuts, fruits and rind. Scrape batter from sides of bowl. Cover with cloth and let rise in warm place (85°) until double in bulk, about 1½ hr. Stir down batter by beating 25 strokes. Cover tightly with SARAN WRAP and store in refrigerator overnight.

Turn dough onto well floured surface; turn to "coat" with flour. Press into an oval, about 12x8". Spread with soft butter. Fold in two the long way. (1) Press *only folded edge* firmly. (2) Place on greased baking sheet. Brush with mixture of 1 slightly beaten egg white and 1 tbsp. water. Let rise until double, 45 to 60 min. *Heat oven to 375°* (quick mod.). Bake *30 to 35 min.,* or until golden brown. Frost while warm with Quick White Icing. Decorate as desired with pieces of citron and candied cherry halves to resemble poinsettas. Or dust top with confectioners' sugar. *Makes 1 large stollen.*

Quick White Icing: Mix 1½ cups sifted confectioners' sugar and 1½ tbsp. milk with a fork until smooth.

**Do not use Self-Rising Flour in this recipe.*

BLACK FOREST CHERRY TORTE

A whipped cream cherry dream

1½ cups whipping cream (35% butterfat)
3 eggs, well beaten (¾ cup)
1 tsp. McCORMICK-SCHILLING almond extract
2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
1½ cups sugar
2 tsp. baking powder
½ tsp. salt
Bing Cherry Filling (below)
2 cups whipping cream
½ cup sifted confectioners' sugar
⅓ bar sweet cooking chocolate, grated

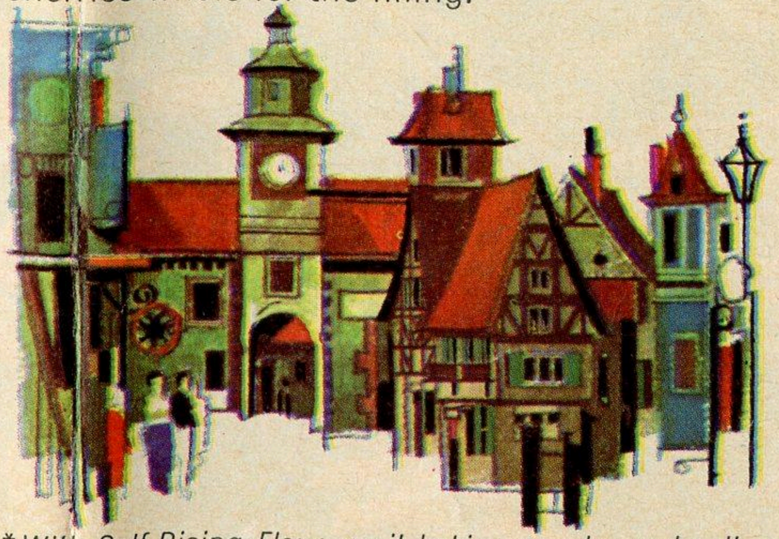
Heat oven to 350° (mod.). Grease and flour two layer pans, 8 or 9x1½". Whip 1½ cups whipping cream until stiff. Fold in eggs and almond extract. Stir flour, sugar, baking powder and salt together; fold gently into egg mixture. Spread in pan. Bake *30 to 35 min.,* or until cake is done. Cool and fill with Bing Cherry Filling.

Bing Cherry Filling: Drain 1 can (1 lb.) Bing cherries, reserving juice. Mix 2 tbsp. cornstarch and 2 tbsp. sugar in saucepan. Add water to juice to make 1 cup. Stir into cornstarch mixture. Cook over medium heat just until mixture thickens and clears. Cool to lukewarm; add 1 tbsp. McCORMICK-SCHILLING imitation brandy extract. Dip 36 cherries into thickened juice; then set aside. Cut remaining cherries into quarters and add to thickened juice. Refrigerate to cool completely.

Whip 2 cups whipping cream, gradually adding ½ cup confectioners' sugar. Whip until stiff.

To assemble cake, invert bottom layer onto cake plate. With decorating tube or spoon, form a thin rim of whipped cream around outer edge of bottom layer. Fill center with cherry filling Put on top layer. Cover sides and top of cake with whipped cream. Fill a teaspoon with grated chocolate and press chocolate onto sides of cake. Outline individual portions on top of cake with a decorating tube filled with whipped cream, if desired. Place three dipped cherries on each portion of top of cake. Refrigerate cake until served.

For a more elegant cake, use 2 cans (1 lb. each) Bing cherries. Proceed as above doubling other filling ingredients, except leave cherries whole for the filling.



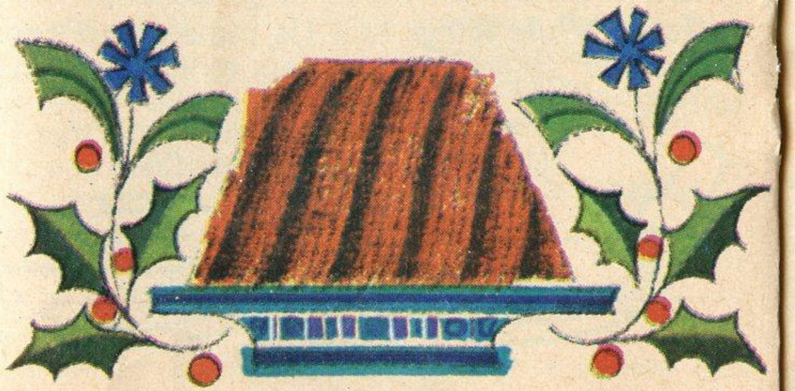
**With Self-Rising Flour, omit baking powder and salt.*

festive fixin's from the British Isles

Plum Pudding and mince pie, symbols of Christmas, are as gala as the Christmas feast itself. (Christmas Day feasting, the forerunner of our present-day Christmas dinner, was started by the jolly feasts of Henry VIII!) In centuries gone by, the traditional plum pudding was steamed for hours at the back of the fireplace. Now, use your familiar recipes for these favorites.

For some new twists inspired by British Isles favorites, Scotch Shortbread and Cheddar Cheese, try the Shortbread Tree and Cheddar Pastry Appetizers.

The Shortbread Tree is made of colored rounds of buttery shortbread. The size varies and they are then stacked to form an edible centerpiece. The appetizers are inspired by Cheddar, England's contribution to cookery. Cheese pastry in the form of wheat sheaves and kabobs. Other English-like appetizers included are the ham, cream cheese chutney rollups and the Princess Mushrooms.



SHORTBREAD TREE

Bonny centerpiece of butter-rich cookies

1½ cups soft butter
½ cup sugar
4 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
McCORMICK-SCHILLING green and blue food coloring

Heat oven to 350° (mod.). Mix butter and sugar thoroughly. Work in the flour with hands until dough holds together. If still crumbly, work in 2 to 3 tsp. more soft butter. Divide mixture in half; color one half blue and the other half green. (Food coloring needs to be worked in with the hands.) If dough is too soft to handle, chill wrapped in SARAN WRAP. With the blue dough, pat out circles on an ungreased baking sheet: use ½ of dough for a 6″ circle; ½ of remaining dough for a 5″ circle; ¾ of remaining dough for a 4″ circle and with the rest of the dough pat out a 2″ circle.

With the green dough, pat out circles on an ungreased baking sheet: use ⅓ of dough for a 5½″ circle; ⅓ of remaining dough for a 4½″ circle; ½ of remaining dough for a 3½″ circle; ⅔ of remaining dough for a 2½″ circle and shape an ornament for the top of the tree with the rest of the dough.

Flute or scallop edges of circles for a "fluffy tree" effect. Make prick marks with a fork to indicate serving sections. Bake *20 to 25 min.* Remove from oven; immediately cut through the pricked serving section marks. Cool for a minute or two before removing from baking sheet; keep sections together. When cool, stack rounds beginning with largest and ending with the smallest. The third and fourth circles from the top will be green. Place ornament on top. The "tree" may be sprinkled with confectioners' sugar, if desired. Wrap in SARAN WRAP for table centerpiece.

Note: Other colors such as pink and red, red and green, etc. may be used.

SCOTCH SHORTBREAD COOKIES

Prepare dough as directed above except—omit color. Roll dough ⅓ to ½″ thick. Cut into fancy shapes. Place on ungreased baking sheet. Bake *10 to 12 min.* (The tops do not brown.) *Makes about 4 doz. 1½x1″ cookies.*

**Do not use Self-Rising Flour in this recipe.*

CHEDDAR PASTRY APPETIZERS

In the manner of English savouries

Mix 2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*, 1 cup grated Cheddar cheese and 1 tsp. salt. Cut in ⅔ cup plus 2 tbsp. hydrogenated shortening. Sprinkle with ¼ cup water; mix with a fork. (Few drops water may be added.) Gather into a ball.

Cheddar Cheese Straws: Heat oven to 475° (very hot). Roll out ½ of dough on lightly floured cloth-covered board into a rectangle, 12x8″. At one side cut four 2″ rings. Cut rest of dough into straws, 4x½″. Place on ungreased baking sheet. Bake *6 to 8 min.*, until lightly browned. Place about 10 straws in each ring; serve. *Makes about 40 straws.*

Cheddar Kabobs: Heat oven to 475° (very hot). Roll pastry ⅛″ thick. Cut into 1″ rounds. Place pastry rounds, 1″ cubes of sausage (Vienna, salami, bologna) and tiny stuffed olives on wooden toothpicks, kabob style. Leave some space between each item on pick so pastry will bake thoroughly. Lay horizontally on baking sheet and bake *6 to 8 min.*

Ham Rolls: Spread 1 pkg. (3 oz.) cream cheese on 6 *thin* slices cooked ham. Dot with 2 to 3 tbsp. sweet chutney. Roll up jelly roll fashion. Cut in 1″ slices. Cover with SARAN WRAP and chill until ready to serve.

Princess Mushrooms: Cream 1 pkg. (3 oz.) cream cheese, 1 tbsp. cream, and ¼ tsp. Worcestershire sauce. Remove stalks from 8 large or about 12 medium mushrooms; sauté in butter. Drain thoroughly. Put dab of cream cheese mixture in center of each inverted mushroom cap. Replace stalk. Dust with paprika. Cover with SARAN WRAP and chill until ready to serve.

**Do not use Self-Rising Flour in this recipe.*

COOKIES

Christmas means cookies . . . all over the world.

ZIMTSTERNE

Spicy German cookie stars

- 3 tbsp. butter
- 1½ cups sugar
- 2 eggs
- 1 egg, separated
- 1 tsp. lemon juice
- 2⅓ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- 2½ tsp. baking powder
- 1¼ tsp. cinnamon
- ¼ tsp. salt
- ¼ tsp. nutmeg
- ½ cup finely chopped walnuts

Heat oven to 375° (quick mod.). Cream butter, sugar, 2 eggs, egg yolk and lemon juice until fluffy. Blend dry ingredients; mix into creamed mixture. Stir in nuts. Roll dough, ⅓ at a time, on lightly floured cloth-covered board to 1/16″ thick. Cut with 1″ star cutter. Brush tops of cookies with remaining egg white, beaten until frothy. Bake on lightly greased baking sheet *6 to 8 min. Makes 9 to 10 dozen.*

Note: If dough seems soft, chill wrapped in SARAN WRAP before rolling.

Variations: Food coloring may be added to egg white used to brush tops of cookies.

Two cookies may be put together to form snowflakes with dabs of confectioners' sugar icing made with 1 cup sifted confectioners' sugar, ½ tsp. vanilla and 1 to 1½ tbsp. cream.

**With Self-Rising Flour, omit baking powder and salt.*

ANISE TOAST

Italian cookie, good with fruit or cheese

- 2 eggs
- ⅔ cup sugar
- 1 tsp. anise seed
- 1 cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*

Heat oven to *375°* (quick mod.). Grease and flour a loaf pan, 9x5x3″. Beat eggs and sugar thoroughly. Add anise seed; gradually mix in flour. Spread this stiff batter in prepared pan. Bake *about 20 min.,* or until toothpick stuck in center of loaf comes out clean. (Pan will be only ¼ full.) Remove from pan and cut loaf into sixteen ½″ thick slices. Place slices on buttered baking sheet; bake *5 min.,* or until bottoms of slices are browned. Turn and bake *5 min. more,* or until other sides are browned. Cool and serve with ice cream, fruit or cheese.

**Self-Rising Flour may be used in this recipe.*

COOKIES de GUADALUPE

Inspired by cookie favors, pilgrims buy at the Shrine of Guadalupe.

- ½ cup shortening
- ½ cup sugar
- 1 egg
- 1 tbsp. anise seeds soaked in 1 tbsp. boiling water
- 2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- 2 tbsp. milk
- 1 egg, slightly beaten
- ¼ cup sesame seeds

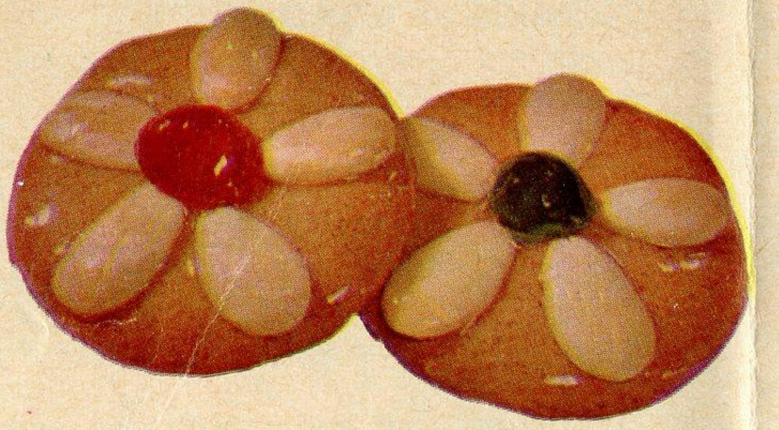
Cream shortening and sugar; add egg and anise seed-water mixture. Mix well. Blend in flour alternately with milk. *Heat oven to 375°* (quick mod.). Roll dough on well floured cloth-covered board to ⅛″ thick. Cut into rounds with a 1¼″ or 2½″ cutter; place on lightly greased baking sheet. Brush with egg and sprinkle generously with sesame seeds. Bake *7 to 8 min. Makes about 3½ doz. 2½″ cookies or 12½ doz. 1¼″ cookies.* 8 to 10 cookies may be wrapped in SARAN WRAP and then in colorful tissue as at the Shrine of Guadalupe.

Cinnamon Variation: Follow directions except add 2 tsp. cinnamon to the flour and omit anise seed-water mixture.

Note: For colorful cookie, shake sesame seeds with few drops of food coloring.

**Self-Rising Flour may be used in this recipe.*

Other cookies pages, 7, 11, 17, 18-22.



NURNBERGER

From Germany's storybook city of toys

- 1 cup honey
- ¾ cup brown sugar (packed)
- 1 egg
- 1 tbsp. lemon juice
- 1 tsp. grated lemon rind
- 2¾ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- 1½ tsp. soda
- 1 tsp. McCORMICK-SCHILLING cinnamon
- ½ tsp. allspice
- ½ tsp. nutmeg
- ¼ tsp. cloves
- ⅓ cup cut-up citron
- ⅓ cup chopped nuts
- candied cherries, cut in slices
- blanched almond halves
- Glazing Icing (below)

Heat honey to boiling in a saucepan; cool thoroughly. Stir in sugar, egg, lemon juice and rind. Stir together flour, soda and spices; mix into honey mixture. Stir in citron and nuts. Chill in SARAN WRAP overnight.

Heat oven to 400° (mod. hot). Roll small amount of dough; keep rest chilled. Roll out ¼" thick; cut into 2" rounds. Place on greased baking sheet; with fingers round up cookies toward center. Press almond halves into cookies; use a cherry slice in center. Bake just until set, *10 to 12 min.* Immediately brush with Glazing Icing. Remove from baking sheet. Cool and store to mellow. *Makes about 6 doz. 2½" cookies.*

Glazing Icing: Boil 1 cup sugar and ½ cup water until first indication of a thread (230°). Remove from heat; stir in ¼ cup confectioners' sugar. Brush hot icing lightly over cookies. (If icing gets sugary, reheat slightly, adding a little water until clear.)

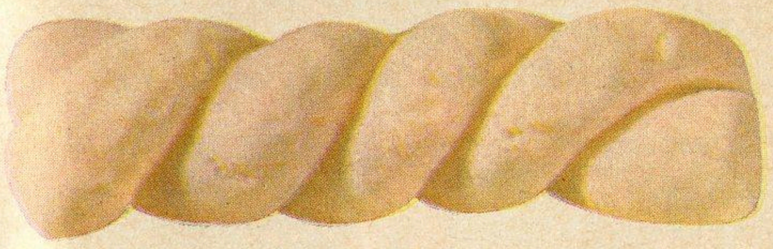
Note: To "mellow" cookies, store in an airtight container for a few days. Add a cut orange or apple . . . changing it frequently.

**Do not use Self-Rising Flour in this recipe.*

MADRID TWISTS

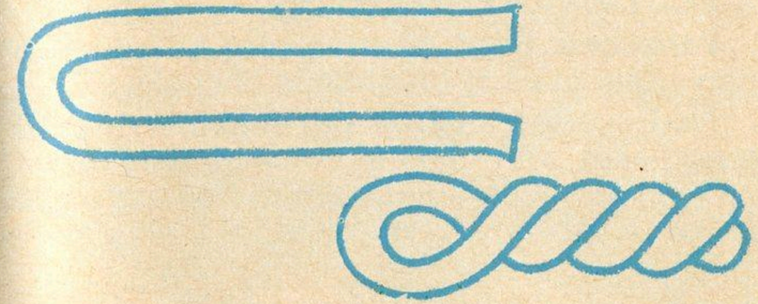
Spanish lemon twists or shepherds' crooks

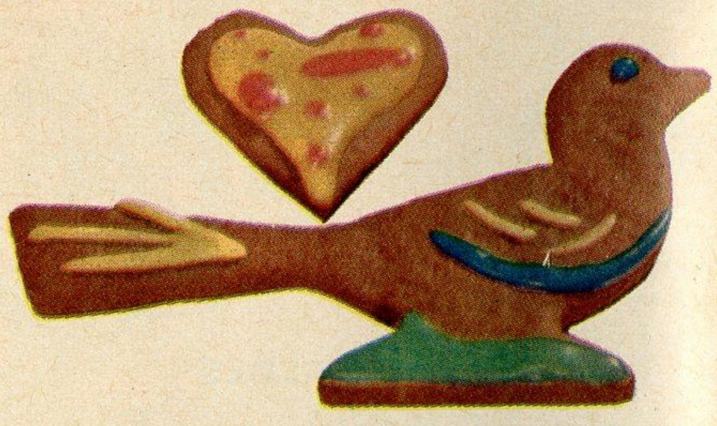
- ⅓ cup soft butter
- ¾ cup sugar
- 1 egg
- 1 egg yolk
- 1 tbsp. grated lemon rind
- 2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- ¼ tsp. salt
- 1 egg white, slightly beaten



Cream butter and sugar thoroughly. Mix in egg, egg yolk and lemon rind well. Mix flour and salt; stir into the creamed mixture and work with hands until dough forms a ball. *Heat oven to 350°* (mod.). Shape pieces of dough about the size of a walnut into rolls about ⅜" in diameter. Cut into 4" lengths and twist 2 lengths together.

Place on well greased baking sheet; brush twists with egg white. Bake *8 to 10 min. Makes about 2 doz. cookies.*

Variation: A shepherd's crook may be formed by cutting rolls of dough into 8" lengths and twisting the ends together leaving a loop at one end.

**If you use Self-Rising Flour, omit salt.*



MORAVIAN GINGER COOKIES

Came to America on Christmas Eve, 1741

⅓ cup molasses
¼ cup soft shortening
2 tbsp. brown sugar
1¼ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
¼ tsp. soda
½ tsp. salt
¼ tsp. each cinnamon, cloves, ginger
dash each nutmeg and allspice

Heat oven to 375° (quick mod.). Mix molasses, shortening and sugar thoroughly. Stir flour, soda, salt and spices together. Beat ½ of flour mixture into molasses mixture. Work the other ½ flour mixture in with hands until well blended. (This will take vigorous working.) Chill covered with SARAN WRAP, if soft. Roll out small amounts of dough paper thin. Cut in desired shapes and place on greased baking sheet. Bake *5 to 6 min.*, until lightly browned. When cool, frost with a thin layer of icing, if desired. *Makes about 5 doz.*

**If you use Self-Rising Flour, omit soda and salt.*

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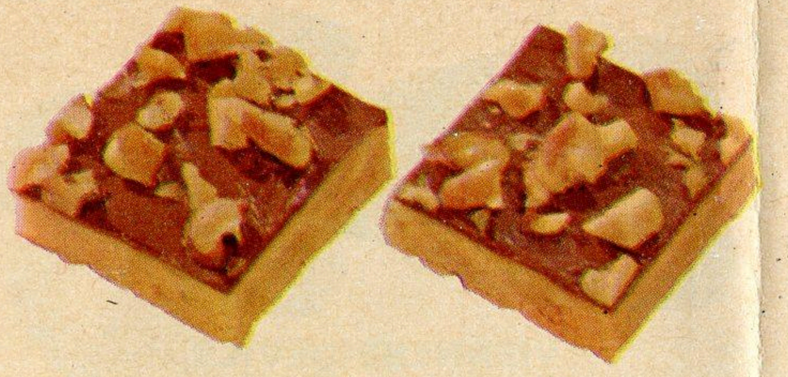


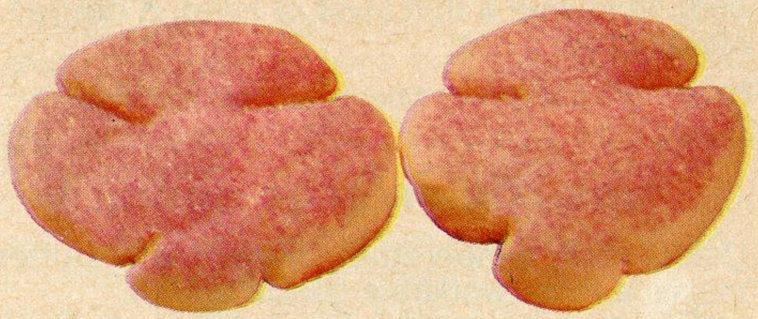
TOFFEE SQUARES

Rich with buttery English toffee flavor

- 1 cup butter or margarine
- 1 cup brown sugar (packed)
- 1 egg yolk
- 1 tsp. McCORMICK-SCHILLING vanilla
- 2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- ¼ tsp. salt
- 3 to 4 milk chocolate bars (⅞ oz. each)
- ½ cup chopped nuts

Heat oven to 350° (mod.). Cream butter, sugar, egg yolk and vanilla. Stir in flour and salt until blended. Pat into a rectangle, 13x10″ on greased baking sheet, leaving 1″ around edge of baking sheet. Bake *20 to 25 min.*, until nicely browned. It will be soft. Remove from oven. Immediately place separated squares of chocolate on top. Let stand until soft; spread evenly over surface. Sprinkle with nuts. Cut into small squares while warm. *6 to 7 doz.*

**If you use Self-Rising Flour, omit salt and pat to a rectangle, 12x9″.*



EGYPTIAN ROSE LEAVES

Exotic rose petal party sweets

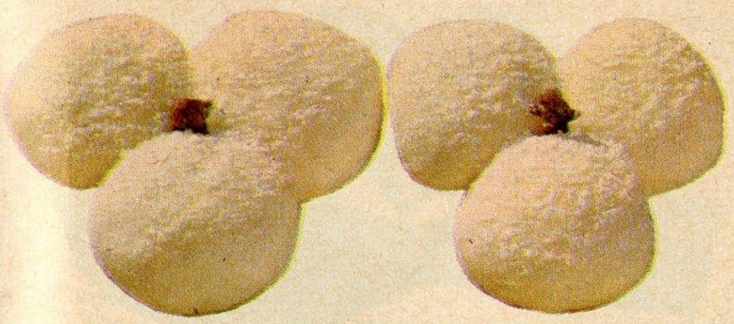
- ⅓ cup shortening
- 1 cup sugar
- 2 eggs
- 1 tsp. rose soluble*
- 2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA**
- ¼ tsp. salt
- McCORMICK-SCHILLING Crystal Decors

Cream shortening, sugar, eggs and rose soluble until fluffy. Stir flour and salt to blend; mix in. Dough may be soft—chill wrapped in SARAN WRAP. *Heat oven to 350°* (mod.).

Using a third of dough at a time, roll into ¾″ balls; place on lightly greased baking sheet. Flatten with heel of hand to ⅜″ thickness. Cut 2 slits ½″ down at top; pinch at bottom to form "base". Sprinkle with colored decors. Bake *8 to 10 min.*, or until very lightly browned.

**Rose soluble is available at drugstores.*

***If you use Self-Rising Flour, omit salt.*



KOURABIEDES

Clove-flavored Grecian cookie puffs

- 1 cup butter or margarine
- ⅓ cup granulated sugar
- 2 egg yolks
- 2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
- whole cloves
- confectioners' sugar

Heat oven to 350° (mod.). Mix butter, sugar and eggs; stir in flour. Shape dough into small balls, about ¾″ in diameter. Place a clove in center of each cookie. Bake on lightly greased baking sheet *10 to 12 min.*, or until cookies are set but not browned. Cool 2 min. before removing from baking sheet. When cool, dust with confectioners' sugar. *Makes about 5 doz. cookies.*

Note: Cookies may be formed by placing three ½″ balls of dough together. Place one clove in center of the group of balls. Bake according to directions given above.

**Do not use Self-Rising Flour in this recipe.*

SNACKS

All-American snack-happy mixin's easy to fix...and full of surprises as Santa's pack.

FESTIVE MIXIN'S

- 1 cup CHEERIOS
- 1½ cups KIX
- 2 cups small cheese crackers
- 2 cups thin pretzel sticks
- ½ lb. mixed nuts
- ¼ cup butter, melted
- ½ tsp. Worcestershire sauce
- ¼ tsp. garlic salt
- ¼ tsp. celery salt

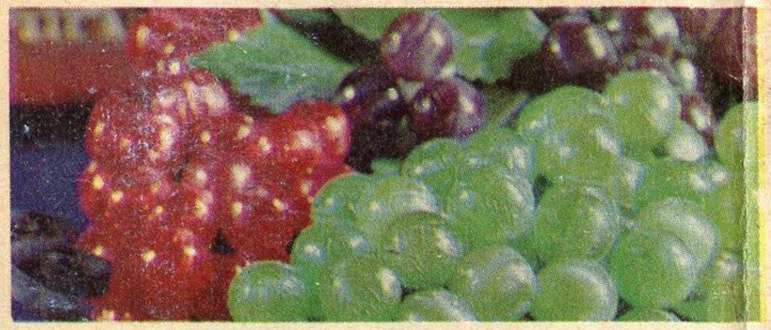
Heat oven to 250° (slow). Mix cereals, crackers, pretzel sticks and nuts in an oblong pan, 13x 9½x2". Mix butter and seasonings; pour over ingredients in pan. Stir to mix well. Bake 30 min., stir carefully with wooden spoon after first 15 min. Makes about 6 cups.

CRISPY MIXIN'S

- 4 slices bacon, diced
- 4 cups CHEERIOS
- 2 to 3 drops liquid smoke
- ½ cup grated Cheddar cheese

Fry bacon until crisp. Remove from heat and immediately mix in liquid smoke, CHEERIOS and cheese. Toss lightly.

FESTIVE DECORATIONS WITH SARAN WRAP

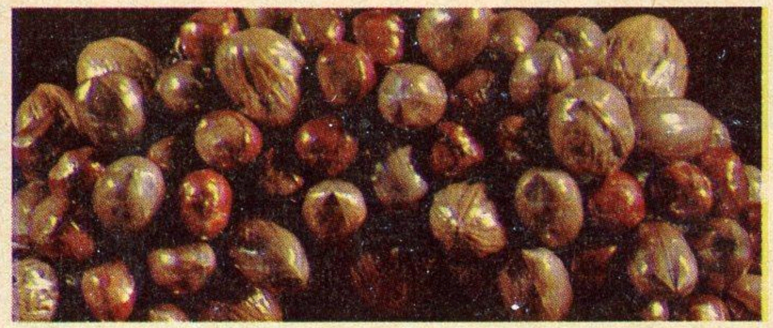


Grape Clusters (See photograph on page 10) Attractive clusters of grapes, realistic and decorative, can be made of round hard candies in shades of green and purple.

Select the desired number of candy balls to make the size cluster you wish. Wrap each candy in a square of Saran Wrap, then fasten securely with a piece of thin wire, leaving a tail of wire about an inch long plus the tail of wrap.

When all the candies are wrapped, dip each piece in and out of boiling water quickly, holding by the tail of Saran Wrap. Dip only to wire. This hot bath shrinks the wrap and gives a sparkling tight cover. Group the wrapped candies together with florist tape, forming the bunch of grapes.

Artificial grape leaves may be added at the top of the arrangement to give them a natural look. Grape clusters such as these can be used as table decorations in many different arrangements. The tight cover of Saran Wrap keeps them fresh and bright.



Nut Wreaths (See photograph on page 14) To make decorative nut wreaths, use the same wrapping technique as left. Walnuts, pecans and hazelnuts produce an attractive festive wreath. The wreath base can be either a wire coat hanger, bent into shape with pliers, or a wire wreath purchased from a local florist. Fasten about a 20-inch length of thin wire around the base of one of the wrapped nuts. Starting at the place where the coat hanger is joined, fasten the nut to the hanger; then, using the extra length of wire, continue to fasten more nuts to the wreath. Wrap the wire round and round the circle made of the hanger. The extra Saran Wrap surrounding the tail of wire acts as a cushion around the hanger to hold the nuts in place. Continue until complete. Use the same method if using a florist wreath. When wreath is completed, place frame down on clean towel and press with hands to space nuts evenly. Trim as desired. Because of the protective Saran Wrap, a nut wreath also makes an attractive outdoor decoration.

LITHO U.S.A.

A18323